



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



***Establishment Information***

Establishment Name: New China Buffet & Grill

Establishment Number #: 605255398

***NSPA Survey – To be completed if #57 is "No"***

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.

Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.

"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.

Garage type doors in non-enclosed areas are not completely open.

Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

***Warewashing Info***

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Triple Sink	Chlorine	100	
Dish Machine	Chlorine	50	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
All refrigeration @ 41°F. Product temperatures taken from each	

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Sping Roll	Reheating	173
Sweet & Sour Chicken	Cooking	196
General Tso Chicken	Cooking	209
Chicken on Stick	Cold Holding	40
Chicken (walk in)	Cold Holding	38
Shrimp (walk in)	Cold Holding	38
Cut Melons	Cold Holding	39
Fried Rice	Hot Holding	149
Steamed Rice	Hot Holding	177
Coconut Shrimp (buffet)	Hot Holding	141
Baked Salmon (buffet)	Hot Holding	166
Teriyaki Chicken (buffet)	Hot Holding	161
Pepper Steak (buffet)	Hot Holding	154
Sesame Chicken (buffet)	Hot Holding	171
Sushi (buffet)	Cold Holding	38

## Observed Violations

Total # 7

Repeated # 0

1: Observed delivery driver handling food products for personal consumption in kitchen area. Individuals that are not employed by the restaurant are not allowed to handle or prepare food items for personal use. Discussed with owner regarding authorized personnel and food handling.

6: Observed employee not properly washing hands between breaching raw chicken and preparing food products. Spoke to PIC regarding proper handwashing policies and procedures.

26: Personal medications stored too close to food items in prep area. Items were removed at time of inspection. Discussed proper storage with PIC. (COS)

37: Uncovered/unprotected food items noted in walk in freezer unit.

39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.

47: Hood dirty on cookline.

53: Grease build up noted in ceiling tiles throughout kitchen and prep areas.

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**Comments/Other Observations**

- 2: (IN) An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: (IN) Food products obtained from approved sources.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) Observed raw, TCS foods cooked to the proper internal cooking temperatures at time of inspection (see food temperatures).
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: (NO) No TCS foods observed in the cooling process at time of inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN) Establishment using TPHC to control sushi rice at sushi station.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 58: (IN) Tobacco products not sold at establishment.

\*\*\*See page at the end of this document for any violations that could not be displayed in this space.

**Additional Comments**

**See last page for additional comments.**

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

### Establishment Information

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## Sources

Source Type:	Food	Source:	Approved sources noted
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Source Type: Water Source: Public Water Supply

Source Type: Source:

Source Type: \_\_\_\_\_ Source: \_\_\_\_\_

Source Type: \_\_\_\_\_ Source: \_\_\_\_\_

### ***Additional Comments***